

Filet with Merlot Reduction

Serves 2

- 1/2 c. beef broth
- 1/4 c. Cooper-Garrod
- Merlot
- 1 tbsp seedless raspberry jam
- 1/4 tsp. freshly ground pepper
- 2 slices bacon
- 2 beef filets

In a saucepan over high heat, whisk together broth, Merlot, jam, and pepper. Bring to a boil and reduce to about 1/3 cup. Meanwhile, wrap one slice of bacon around the side of each filet, securing with a toothpick as necessary. Preheat a skillet and sear the bacon sides; continue with the top and bottom of the filet, about 3-4 minutes per side, or longer for desired doneness. Put steaks on warmed plates and spoon sauce over to serve. Salt and pepper to taste.

Accompany with Cooper-Garrod Merlot